

# ZANUSSI

MULTI BUILT-IN OVENS  
FOURS MULTIFONCTIONS

MULTIFUNKTION  
EINBAU-HERDE

MEER-SYSTEMEN  
INBOUW-FORNUIZEN

HORNOS EMPOTRADOS MULTI  
ΕΝΤΟΙΧΙΣΜΕΝΟΣ ΦΟΥΡΝΟΣ

ZBM 762  
ZBC 741

INSTRUCTION BOOKLET  
NOTICE D'UTILISATION  
GEBRAUCHSANWEISUNG  
GEBRUIKSAANWIJZING  
MANUAL DE INSTRUCCIONES  
ΠΟΛΛΑΠΛΩΝ ΛΕΙΤΟΥΡΓΙΩΝ

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**Madam,**

*Congratulations on having chosen a quality product from our company. This appliance is very easy to use. Nonetheless, in order to obtain the maximum profit from your new appliance, we suggest you spend a few minutes reading this brochure.*

*You will find the correct indications for installation, use and maintenance.  
We thank you and hope you will enjoy using this new appliance.*

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## WARNINGS AND IMPORTANT ADVICE

**These warnings are provided in the interest of safety. You MUST read them carefully before installing or using the appliance.**

**It is most important that this instruction book should be retained with the appliance for future reference. Should the appliance be sold or transferred, always ensure that the book is left with the appliance in order that the new owner can get to know the functions of the appliance and the relevant warnings.**

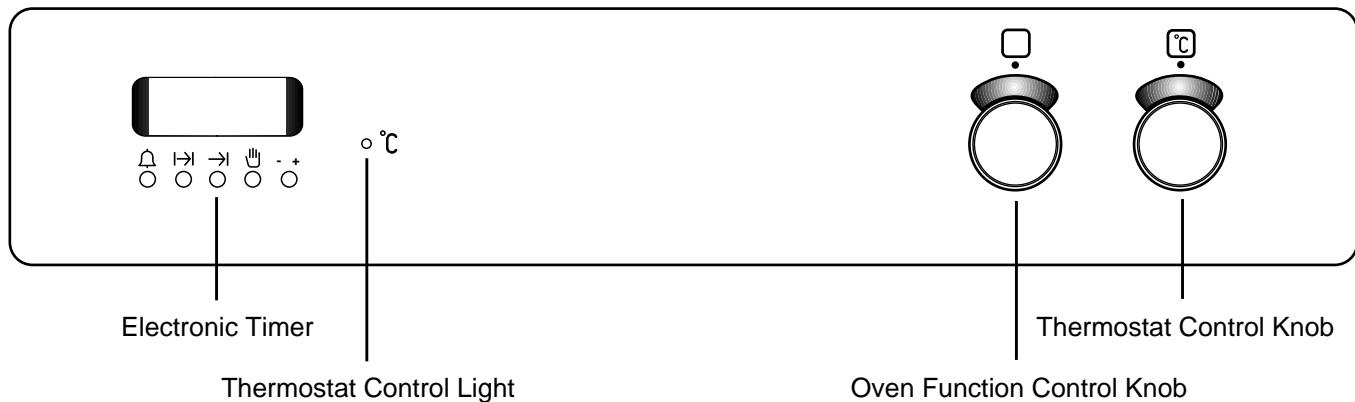
- This appliance has been designed to be operated by adults and children under supervision. Young children **MUST NOT** be allowed to tamper with the controls or play near or with the oven.
- This appliance has been designed for cooking edible foodstuff only and **MUST NOT** be used for any other purposes.
- It is **dangerous** to alter the specification in any way.
- For hygiene and safety reasons, this appliance should be kept clean at all times. A build-up of fats or other foodstuff could result in a fire.
- Accessible parts of this appliance may become hot when it is in use. Children should be **KEPT AWAY** until it has cooled.
- Under no circumstances should you attempt to repair the appliance yourself. Repairs carried out by unexperienced persons may cause injury or serious malfunctioning. Refer to your local Zanussi Service Centre. Always insist on genuine Zanussi spare parts.
- Ensure that all control knobs are in the OFF position when not in use.
- Should you connect any electrical tool to a plug near this cooking appliance, ensure that electric cables are not in contact with it and keep them far enough from the heated parts of this appliance.
- If the appliance is out of order, disconnect it from the electric supply.
- Do not leave utensils containing foodstuffs, e. g. fat or oil in or on the appliance. This could cause damage in case the appliance is inadvertently switched on.
- **Always place the dripping pan in position to collect fat when using the grill or when cooking meat. Pour a little water into the dripping pan to avoid smoke and unpleasant smells.**
- **Always use oven gloves to remove pans from the oven.**
- It is mandatory that all operations required for the installation are carried out by a qualified or competent person, in accordance with existing rules and regulations.
- Disconnect the appliance from the electrical supply, before carrying out any cleaning or maintenance work.
- Some parts of the appliance are covered by a shock-proof plastic film. Remove this film before using the oven.
- Once you removed all packaging from the appliance, ensure that it is not damaged and the electric cable is in perfect conditions. Otherwise, contact your dealer before proceeding with the installation.
- This appliance is meant to operate with a single-phased connection to 230V electrical supply. An eventual 400V poliphasic connection without earth wire will destroy the oven and the hob, if fitted.
- **The manufacturer disclaims any responsibility should all the safety measures not be carried out.**

### OVEN DOOR PROTECTION DEVICE

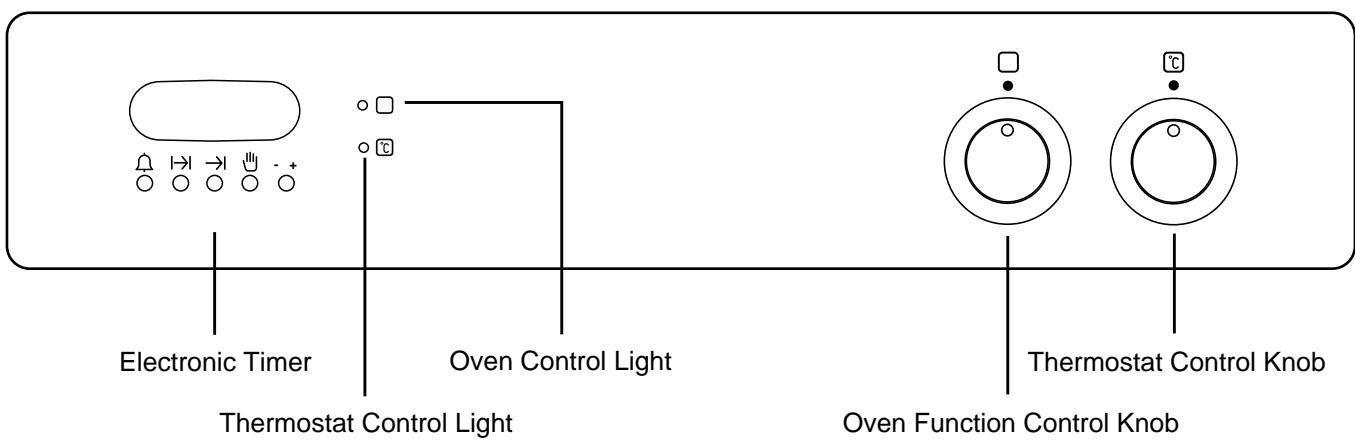
All our appliances comply with the European Safety Standards. Nevertheless, in order to ensure the highest safety level, and avoid little children to be exposed to the heat when the appliance is operated, it is possible to fit a special protection device to the oven door. This device can be purchased in our Service Force Centres, specifying the relevant code (**35791**) and the Product No. shown on the rating plate. Fitting instructions are provided with the kit package.

# USING THE OVEN

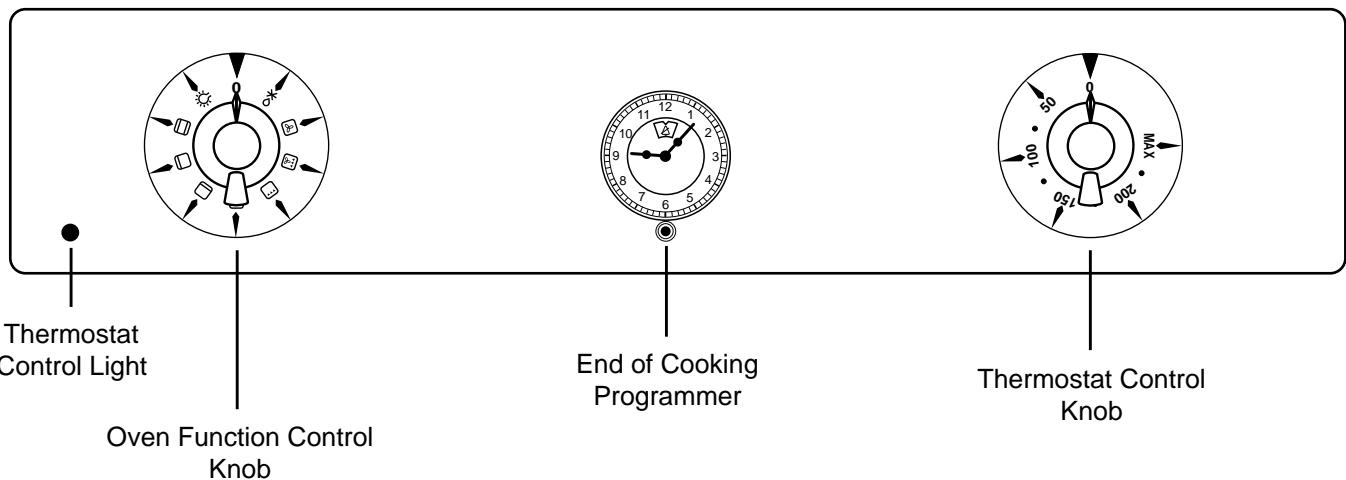
ZBM 762



ZBM 762 X



ZBC 741



## OVEN FUNCTION CONTROL KNOB (FIG. 1)

- 💡 Oven Light - The oven light will be on without any cooking function
- ❄ Defrost Setting - This setting is intended to assist in thawing of frozen food.
- 🕒 Conventional cooking - The heat comes from both the top and bottom element, ensuring even heating inside the oven.
- 🕒 Top heating element - The heat comes from the top of the oven only.
- 🕒 Bottom heating element - The heat comes from the bottom of the oven only.
- 🕒 Fan cooking - This allows you to roast or roast and bake simultaneously using any shelf, without flavour transference.
- 🕒 Inner grill element only - can be used for grilling small quantities.
- 🕒 Double Grill - The full grill element will be on.
- 🕒 Thermal Grilling - This function offers an alternative method of cooking food items, normally associated with conventional grilling. The grill element and the oven fan operate together, circulating hot air around the food.

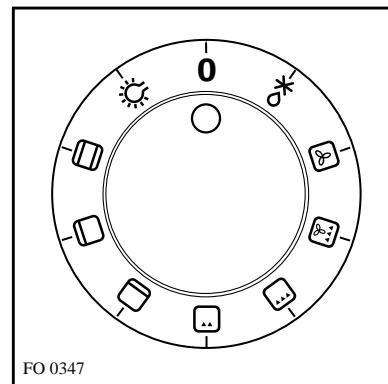


Fig. 1

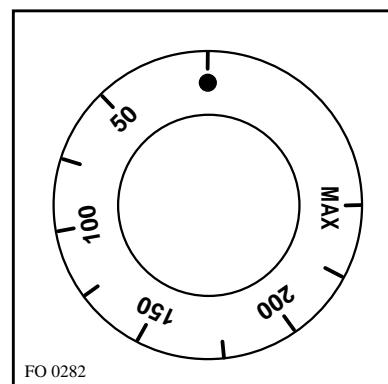


Fig. 2

## THERMOSTAT CONTROL KNOB (FIG. 2)

Turn the thermostat control knob clockwise to select temperatures between 50°C and 250°C (MAX).

## OVEN CONTROL LIGHT

This yellow light will come on when the oven function control knob is set on a function.

## THERMOSTAT CONTROL LIGHT

Once the oven temperature has been selected, the Thermostat Control Light will come on and remain on until the oven has reached the correct setting; after that, it will go on and off with the thermostat, showing how the temperature is being maintained.

## THE SAFETY THERMOSTAT

This oven is provided with a safety thermostat. In case of malfunctioning of the main thermostat, and consequent over-heating, the safety device will stop the power supply to the appliance. If this happens, call your local Zanussi Service Centre. Under no circumstances should you attempt to repair the appliance yourself.



All cookings must be carried out with the oven door closed

## THE COOLING FAN FOR THE CONTROLS

This oven is provided with a cooling fan, meant to keep the front panel, the knobs and the oven door handle cool. This fan may run on after the oven or grill is switched off, until a normal temperature is reached.

## CATALYTIC SELF-CLEANING SIDE PANELS

(accessory available on request)

Catalytic self cleaning panels can be installed onto the sides of the oven. These panels, at normal cooking temperature, can turn the splashes of fat into a light residual powder.

This powder must be removed with a damp sponge after the oven has cooled down, in order to keep the catalytic panels in good condition.

# WHEN THE OVEN IS FIRST INSTALLED

Once the oven has been installed:

- a) set the thermostat knob to MAX;
- b) switch the oven function control knob to conventional cooking (□);
- c) allow the oven to run empty for approximately 45 minutes;
- d) open a window for ventilation.

During this time, an unpleasant odour may be emitted. This is absolutely **normal**, and is caused by residues of manufacturing.

Once this operation is carried out, let the oven cool down, then clean the oven cavity with a soft cloth soaked in warm soapy water.

Before cooking for the first time, carefully wash the **shelf** and the **dripping pan**.



To open the oven door, always catch the handle in its central part (Fig. 3).

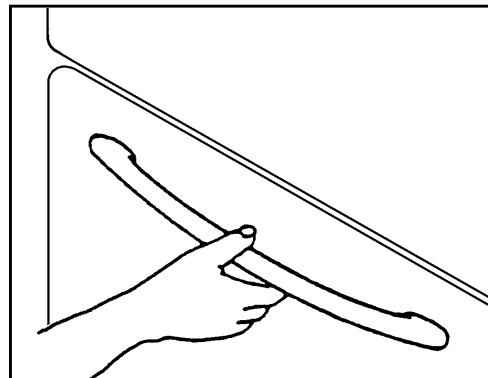


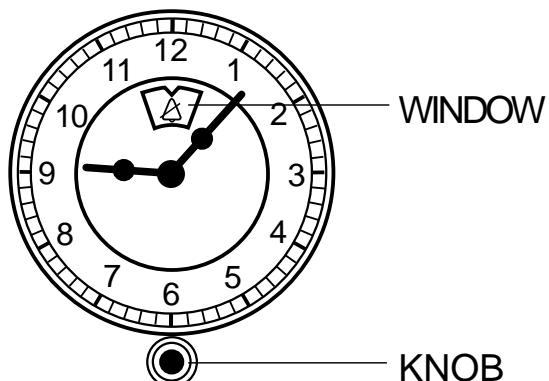
Fig.3

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## END OF COOKING TIMER (MOD. ZBC 741)

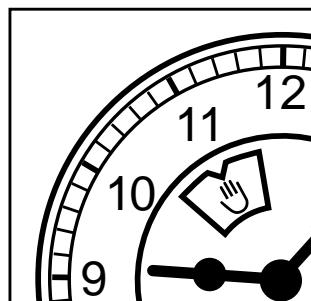
### SETTING THE TIME OF DAY

Push in completely the timer knob and at the same time turn it anti-clockwise, until the clock shows the correct time of day. Then pull the knob outwards to its original position.



### MANUAL FUNCTION

Pull the timer knob outwards and at the same time turn it clockwise, until the symbol appears in the timer window. This setting allows you to operate the oven manually, i. e. without any programme.

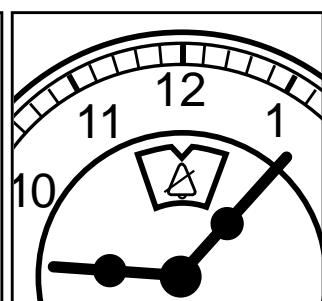
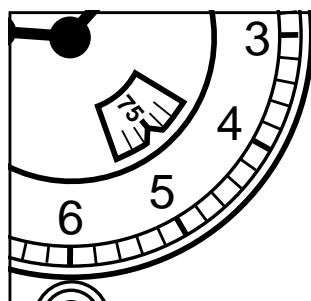


### AUTOMATIC OPERATION

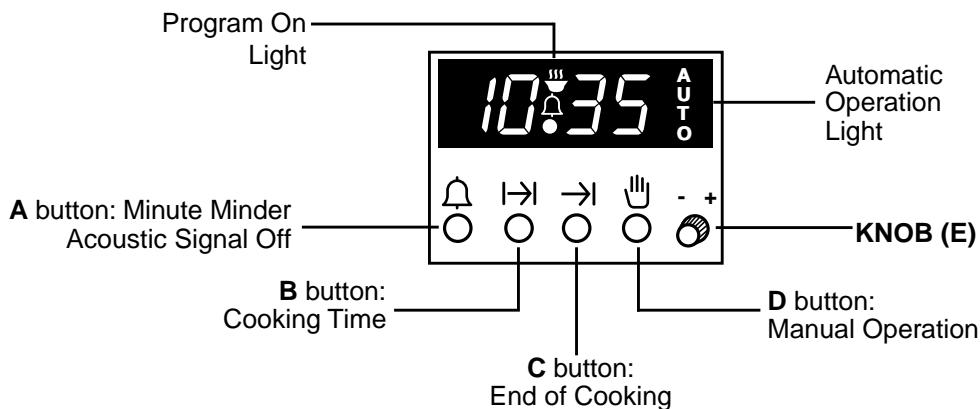
Pull the timer knob outwards and at the same time turn it clockwise, until the required cooking time is displayed in the timer window. This setting allows you to operate the oven manually, i. e. without any programme.

The diagram shows the timer set for 75 minutes of cooking.

When the required cooking time is up, the oven will switch off automatically, and an acoustic alarm will sound. To switch the alarm off, pull the timer knob outwards and at the same time turn it clockwise until symbol is displayed in the timer window.

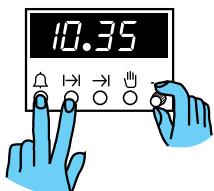


# ELECTRONIC TIMER (MOD. ZBM 762)



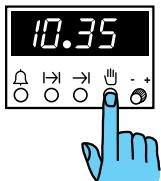
## SETTING THE TIME OF DAY (24 H CLOCK)

Press buttons **A** and **B** at the same time and while turning knob **E** enter the time of day.



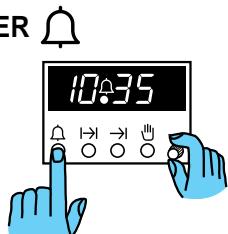
## MANUAL OPERATION

To set oven for manual operation, press button **D**.



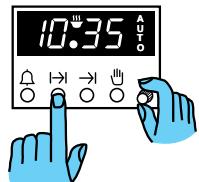
## SETTING THE MINUTE MINDER

Press button **A** and while turning knob **E** enter the required time (maximum 23 h 59 min.) After required time has been selected the clock will revert to the time of day. When time is up an audible signal will be heard for approximately 2 minutes. To cancel press button **A** and return control and thermostat knobs to the OFF position.



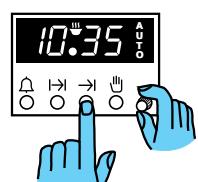
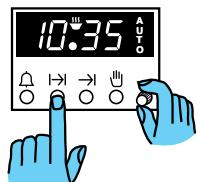
## COOKING TIME →

Press button **B** and while turning knob **E** enter the required time. The "AUTO" signal will appear on the right hand side of the clock. Then, select the required temperature and the oven function. When cooking is completed, an audible signal will be heard for approximately 2 minutes. To cancel press button **A** and return control and thermostat knobs to the OFF position.



## SETTING THE AUTOMATIC TIMER → →

Press button **B** and while turning knob **E** enter the required cooking time. Then press button **C** and while turning knob **E** enter the end of cooking time. Turn the thermostat and function control knobs to the required settings. The oven temperature light nor oven light will not come on until the oven switches on. When cooking is completed, the "AUTO" signal will flash an audible signal will be heard for approximately 2 minutes. To cancel press button **A** and return control and thermostat knobs to the OFF position.



In case of loss of power, all the settings (time of day, setted programs or programs in operation) will be cancelled. When the power is restored, the numbers on the display will flash, and the timer has to be reset.

# COOKING WITH THE MULTIFUNCTION OVEN

## CONVENTIONAL COOKING

Turn the oven function control knob to the relevant symbol (  ) and set the thermostat knob on the required temperature.

If you need more heat from the bottom or from the top, turn the oven function control knob to  (top heating element only) or  (bottom heating element only).

## THE FAN OVEN ( )

Turn the oven function control knob to the relevant symbol (  ) and set the thermostat knob on the required temperature. The fan behind the back panel circulates heated air into the oven.

If you need to cook more than one dish in the fan oven at the same time, place the shelves on the first and third position from the bottom. If you are cooking only one dish in the fan oven, use the lower positions, as this will give you better results.

## DEFROSTING

**Turn the oven function control knob to the relevant symbol (  ) and set the thermostat knob on the OFF position (symbol :  ).** The oven fan operates without heat and circulates the air, at room temperature, inside the oven.

- The temperatures inside the oven can reach 250°C. Always ensure that you are using oven proof baking trays, oven dishes, etc.
- Do not place pans, biscuit pans or aluminium foil directly on the base of the oven. This could cause a heat build-up which could affect the performance of the oven and damage the oven enamel.
- Carefully supervise cookings with **fats or oil**, since these types of foodstuff can result in a fire, if overheated. For the same reason, be careful when placing or removing food in the oven, not to let any fat or oil fall on the oven base. If this happens, carefully clean the oven to avoid unpleasant smells or smoke.

## HINTS AND TIPS ON COOKING FISH AND MEAT

You can place meat in oven proof dishes, or directly on the oven shelf. In this case, remember to place the dripping pan in the first position from the bottom with some water in it. The dripping pan will avoid the falling of melted fat on the oven base.

White meat, poultry and fish in general, need a medium temperature cooking (between 150 and 175 ° C). If you need to cook red meat (slightly browned on the outside and more gently cooked in the inside), a higher temperature (between 200 and 250 ° C) for a short time is recommended.

## HINTS AND TIPS ON BAKING

Cakes usually need a medium temperature cooking, between 150 and 200 °C.

A short oven pre-heating (about 10 minutes) is recommended when cooking cakes or baking. Once the cooking has been started, keep the oven door closed during all the cooking time, and check the cooking results through the oven door glass.

## HINTS AND TIPS ON GRILLING

If you need to grill meat or fish, place them directly on the shelf after spreading a little oil on them. In the grill function, heat comes only from the top element. Therefore, you need to adjust the cooking level depending on meat or fish's thickness. Always remember to place the dripping pan in the lower position with some water in it.

## GREASE FILTER

When cooking meat, the grease filter must be fitted over the oven fan by clipping it over the vents in the back panel. This will prevent a built-up of fat on the fan impellor. Do not use abrasive materials to clean the seal. The grease filter is dishwasher proof.

When cooking is completed and the oven has cooled down, remove the filter by pushing the protruding tongue on the filter upward. (See Fig. 4)

**Fit the grease filter only when roasting.**

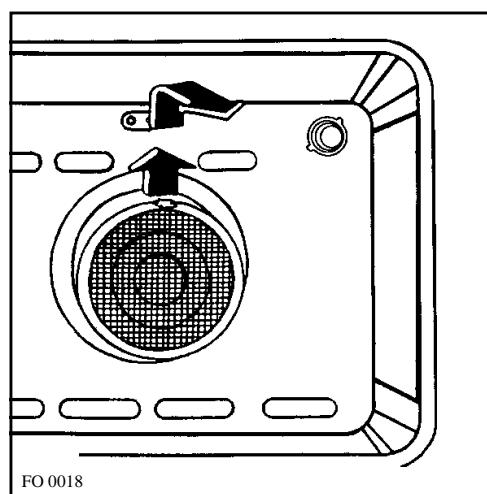


Fig. 4

# COOKING TABLES

## TRADITIONAL COOKING AND FAN DUCTED COOKING

WEIGHT (GR.)	TYPE OF DISH	Traditional Cooking		Fan Oven		Cooking time minutes	NOTES
		Level 	temp. °C	Level 	temp. °C		
	<b>Cakes</b>						
	Whipped up kneading	2	180	2 (1 and 3)*	160	45 ~ 60	
	Leavened kneading	2	180	2 (1 and 3)*	160	20 ~ 35	
	Shortbread dough	2	180	2 (1 and 3)*	160	20 ~ 30	
	Butter-milk cheese cake	1	175	2	150	60 ~ 80	
	Apple cake	1	180	2 (1 and 3)*	160	40 ~ 60	
	Strudel	2	175	2 (1 and 3)*	150	60 ~ 80	
	Jam-tart	2	180	2 (1 and 3)*	160	45 ~ 60	
	Small cakes	2	180	2 (1 and 3)*	160	15 ~ 25	
	Biscuits	2	180	2 (1 and 3)*	160	10 ~ 20	
	Meringues	2	100	2 (1 and 3)*	100	90 ~ 120	
	<b>Bread and Pizza</b>						
1000	White bread	1	200	2	175	45 ~ 60	1 piece
500	Rye bread	2	200	2	175	30 ~ 45	In bread pan
500	Bread rolls	2	200	2 (1 and 3)*	175	20 ~ 35	8 rolls
250	Pizza	1	220	2 (1 and 3)*	200	20 ~ 35	In baking pan
	<b>Flans</b>						
	Pasta flan	2	200	2 (1 and 3)*	175	40 ~ 50	
	Vegetable flan	2	200	2 (1 and 3)*	175	45 ~ 60	
	Quiches	2	200	2 (1 and 3)*	175	35 ~ 45	
	Lasagne	2	200	2	175	45 ~ 60	
	<b>Meat</b>						
1000	Beef	2	200	2	175	50 ~ 70	On grid
1200	Pork	2	200	2	175	100 ~ 130	On grid
1000	Veal	2	200	2	175	90 ~ 120	On grid
1500	English roast beef	2	220	2	200	50 ~ 70	On grid
1200	Lamb	2	200	2	175	110 ~ 130	Leg
1000	Chicken	2	200	2	175	60 ~ 80	Whole
4000	Turkey	2	200	2	175	210 ~ 240	Whole
1500	Duck	2	175	2	160	120 ~ 150	Whole
3000	Goose	2	175	2	160	150 ~ 200	Whole
1200	Hare	2	200	2	175	60 ~ 80	Cut in pieces
	<b>Fish</b>						
1000	Whole	2	200	2 (1 and 3)*	175	40 ~ 60	2 fishes
800	Fillets	2	200	2 (1 and 3)*	175	30 ~ 40	4 fillets

### NOTE:

Cooking times do not include pre-heating time. We recommend a short oven pre-heating (about 10 minutes) before baking or cooking pizza.

(\*) If you need to cook more than one dish at the same time, we recommend you to place them on the levels quoted between brackets.

# USING THE GRILL

## GRILLING

Turn the oven function control knob to the relevant symbol ( or ) and set the thermostat knob on the required temperature. With the setting , you will obtain even heating on the whole surface of the dish. When grilling meat or fish, spread a little oil on them and always place them on the oven grid. The shelf level depends on the thickness of the food. Always place the dripping pan at the lowest level, with some water in it, to avoid smoke and unpleasant smells.

## THERMAL GRILLING

Turn the oven function control knob to the relevant symbol ( ) and set the thermostat knob on the required temperature. Select a maximum temperature of 200°C.

The full grill element and the oven fan operate alternately, circulating hot air around the food. The need to check and turn food is reduced. With the exception of toast and rare steaks, you can thermal grill all the foods you would normally cook under a conventional grill.

## GRILLING

TYPE OF DISH	Quantity		Grilling		Cooking time (minutes)	
	PIECES	WEIGHT	Level	temp. °C	Upper side	Lower side
Steaks	4	800	4	max	10	8
Chops	4	600	4	max	12	8
Sausages	8	500	4	max	10	6
Chicken (cut in pieces)	6	800	3	max	30	20
Kebabs	4	700	4	max	12	10
Chicken (breast)	4	400	4	max	13	10
Tomatoes	8	500	4	max	12	—
Fish (fillets)	4	400	4	max	8	6
Sandwiches	4	—	4	max	8	—
Toast	4	—	4	max	2~3	1

## THERMAL GRILLING

Type of dish	Quantiy (gr.)	Shelf level from the bottom	Temperature °C	Time in minutes lower side	upper side
Pork	1500	2 or 3	170	45	30
Roastbeef	1500	3	200	30	20
Chicken	1200	2 or 3	190	40	30
Kebabs	800	3	200	15	10
Fish (whole)	800	3	200	12	8

# CLEANING AND MAINTENANCE

## General Cleaning

- Before cleaning, always allow the oven to **cool** down.
- When using **spray** cleaning products, be careful not to spread them on the heating elements or on the thermostat sensor.
- Never use harsh **abrasives**, steel wool or cleaners with **bleach**, as they could damage the enamel and the oven door glass.

## The Oven Cavity

The enamelled oven cavity is best cleaned whilst the oven is still warm. It is advisable to wipe the oven over with a soft cloth soaked in warm soapy water after each use. However, from time to time, it will be necessary to do a more complete cleaning, using a proper oven cleaner.

In case of particularly tough stains, you can use stainless steel cleaning products or some warm vinegar.

- If **cooking fruits**, some over-heated natural acids can squeeze and settle on the oven enamel, causing stains quite difficult to remove. This could affect the enamel brightness, but it will have no consequence on the oven performances. To avoid these stains to be burnt out during the next cooking, carefully clean the oven cavity after all fruits cookings.

## The Oven Door and its gasket

Before cleaning the oven door, we recommend you to remove it from the oven.

Proceed as follows:

- a) open the oven door completely;
- b) find the hinges linking the door to the oven (fig 5);
- c) unlock and turn the small levers located on the two hinges (fig. 5);
- d) handle the door by its left- and right-hand sides, then slowly turn it towards the oven until it is half-closed;
- e) gently pull the oven door off its site (fig. 5);
- f) place it on a steady plan;
- g) unscrew the two screws marked with lett. **A** fig.6;
- h) pull up the oven door glass and take it away from the oven door.

Clean the oven door glass with warm water and a soft cloth only.

Once the cleaning is carried out, refit the oven door, following the procedure in reverse.

The correct operation of the oven is ensured by a gasket placed round the edge of the oven cavity.

- Periodically **check** the condition of this gasket. If necessary, clean it without using abrasive cleaning products.
- If the gasket shows to be **damaged**, call your local Zanussi Service Centre. Do not use the oven until it has been repaired.

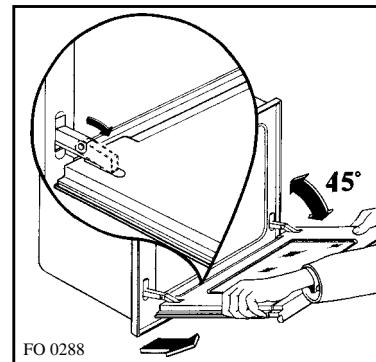


Fig. 5

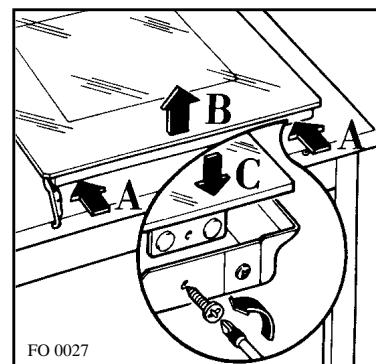


Fig. 6

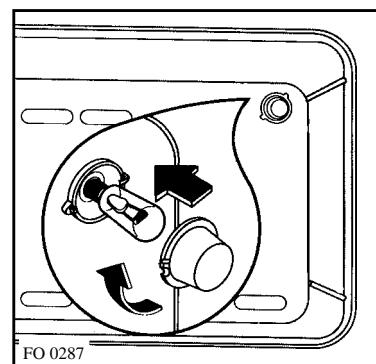


Fig. 7

## Replacing the Oven Light

- Ensure the electricity supply is switched off before carrying out this operation.

The oven bulb has to comply to these features:

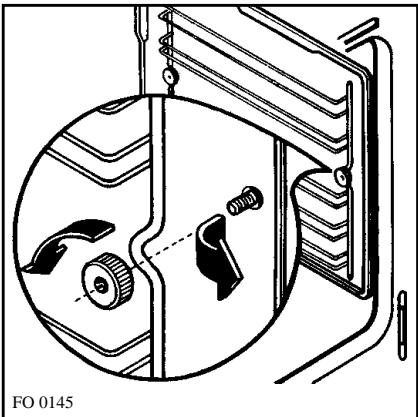
- a) **resistant to temperatures of 300 °C;**
- b) **electric rate: 230 V - 50 Hz;**
- c) **electric power rate: 25 W.;**
- d) **connection type: E 14.**

To replace the bulb, proceed as follows (Fig. 7):

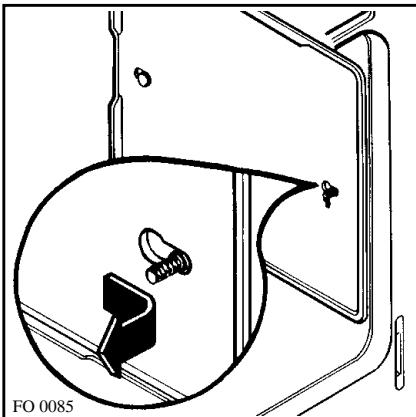
- a) push in and turn the glass lid anticlockwise;
- b) remove the faulty bulb;
- c) replace it with a new one;
- d) refit the glass lid;
- e) switch on the electricity supply.

## REMOVING THE SELF-CLEANING PANELS

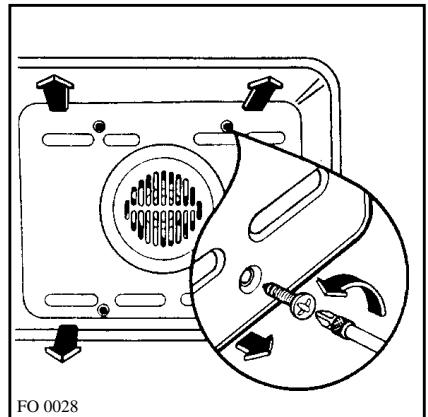
If the self-cleaning panels have been installed into the oven, they should be removed from time to time to allow a thorough cleaning.



Allow the oven to cool down, remove the drop collecting basin, and unscrew the ring nuts of the shelf supports.



Remove the side panels.



If necessary, unscrew the fixing screw of the back panel and remove it. Once the cleaning is carried out, refit the parts following these instructions backwards.

## THE HINGED GRILL

This model has been fitted with a hinged grill element, to enable you to clean the roof of the oven easily.

Before proceeding, ensure the oven is isolated from the electricity supply. Then undo the screw which holds the grill in place. (see Fig. 8)

Gently pull the grill downward to allow access to the oven roof. (see Fig. 9).

Clean the oven roof with a suitable cleaner and wipe dry before replacing the hinged grill element.

Gently push up the grill element into place and firmly screw into place the holding nut.

**NOTE: Ensure the grill holding nut is firmly in place to avoid the grill falling down during operation.**

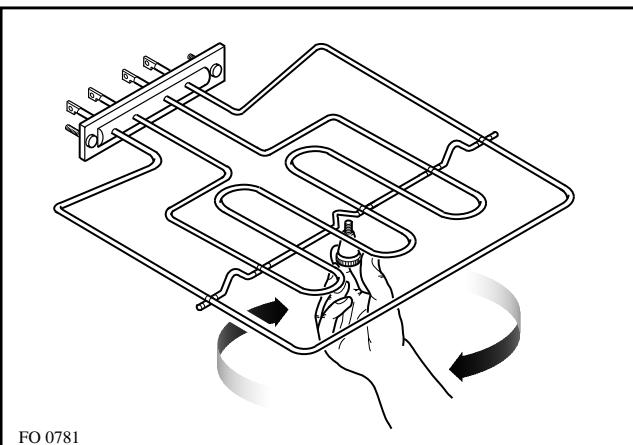


Fig. 8

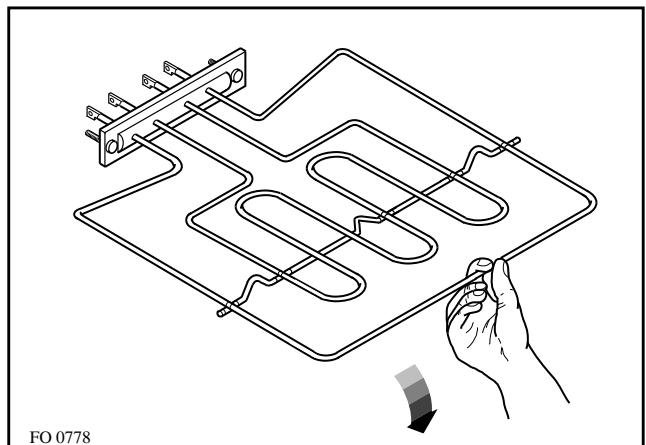


Fig. 9

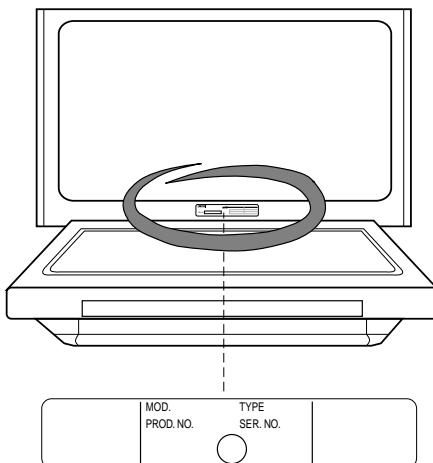
# WHAT HAPPENS IF SOMETHING GOES WRONG

If the appliance is not working correctly, please carry out the following checks, before contacting your local Zanussi Service Centre.

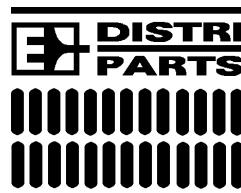
SYMPTOM	SOLUTION
■ The oven does not come on	◆ Check the oven is in manual operation and that both a cooking function and a temperature have been selected or ◆ Check the appliance is wired in properly, and the socket switch or the switch from the mains supply to the oven are ON.
■ The oven temperature light does not come on	◆ Turn the thermostat knob on a temperature or ◆ Turn the oven function control knob on a function.
■ The oven light does not come on	◆ Turn the oven function control knob on a function or ◆ Buy a new oven light bulb, asking for it to your local Zanussi Service Centre and replace it by following the instruction provided in this booklet.
■ It takes too much time to finish the dishes, or they are cooked too fast.	◆ Refer to the contents of this booklet, especially to the chapter "Using the Oven".
■ Steam and condensation settle on the food and the oven cavity.	◆ Leave dishes inside the oven no longer than 15-20 minutes after the cooking is completed.

## TECHNICAL ASSISTANCE AND SPARE PARTS

If after the checks listed in the previous chapter, the appliance still does not work correctly, contact your local Zanussi Service Centre, specifying the type of malfunctioning, the appliance model (Mod.), the product number (Prod. No.) and the serial number (Ser. No.) marked on the identification plate. This plate is placed on the front external edge of the oven cavity.



Original spareparts, certified by the product manufacturer and carrying this symbol are only available at our Service Centre and authorized spareparts shops.



# GUARANTEE - SPARE PARTS (only for BENELUX)

When calling for repairs during the period of guarantee of the appliance, the original invoice or receipt must be shown or sent together with the appliance to be repaired.

## General conditions of guarantee

- 1 The manufacturer guarantees the appliance indicated on the relative invoice for a period of one year from the date of purchase. In case of a fault during this period if caused by a defect in materials and/or construction, the client is entitled to repair free of charge.
- 1a Concerning vacuum cleaners for domestic use, the total period of guarantee is two years. Accessories are subject to a direct usage, consequently these articles are excluded from the guarantee.
- 2 The manufacturer guarantees technical assistance and repairs for one year. Spare parts fitted during repair are also covered by a one year guarantee from the date of repair. In case of fault during this period, as a direct result of the repair work carried out or caused by the new parts fitted on such occasion, the client is entitled to repair free of charge. The execution of repairs does not prolong the total period of guarantee covering the appliance.
- 3 Technical Assistance at domicile will be provided only for large apparatus which are difficult to transport such as: washing machines, spin-driers, dishwashers, refrigerators, freezers (vertical or horizontal), ovens, cookers and built-in appliances.
- 3a The above-mentioned conditions are also valid for refrigerators for caravans on condition that they are situated within the national boundaries and are accessible by roads open to traffic. Furthermore, at the time of the intervention the appliance and its owner, or the person so authorized, must be present at the place agreed upon for the intervention.
- 4 If, in the opinion of the manufacturer, the appliance as described in point 3 must be transported to a Technical Assistance laboratory, the transportation will be carried out as established by the manufacturer, at his expense and under his responsibility.
- 5 All appliances not mentioned under points 3 and 3a, including appliances having the same functional characteristics but whose transport is easy, must be sent to the Technical Assistance or taken to them. Throughout the period of guarantee the cost of return transportation will be taken care by the manufacturer.
- 6 If during the period of guarantee a dysfunction occurs due to a defect which cannot be repaired, the appliance will be replaced free of charge.

## Belgium



### Electric Household Appliances

Bergensesteenweg 719  
B - 1520 Halle (Lembeek)

Repairing to customer's house:

Tel.: 02-3630444

Fax.: 02-3630400

Spare parts:

Tel.: 02-3630555

Fax.: 02-3630500

Telex: 22915 eluxbe

## Extension of the guarantee

- 7 For motorcompressors of refrigerators/freezers (excluding the starting device and thermal interrupter) a decreasing guarantee of 20% per year for a period of five years from the date of purchase of the appliance indicated on the relative invoice with repairs free of charge throughout the entire period under guarantee. On completion of the total period of guarantee the cost of travel, workmanship and eventual spare parts will be at the expense of the client.

## Exclusion from guarantee

- 8 The free execution of work for the repair and/or substitution as set out above will not apply if:
  - The purchase invoice or receipt indicating the date of purchase and the identification of the appliance cannot be presented or was not sent with the appliance to be repaired;
  - The appliance is used for purposes other than those of the domestic nature for which it was made;
  - The appliance was not installed, handled or used in conformity with the indications in the instruction manual or in the modalities for use;
  - The appliance has been repaired or modified incorrectly by unqualified personnel.
- 8a If the appliance has been built-in, underinserted, suspended or installed in such a way that the time required to move it and put it back in position exceeds thirty minutes in total, the extra expenditures occurred will be billed to the owner of the appliance.
- 8b In case of deterioration due to an irregular installation carried out in agreement with the owner of the appliance, the manufacturer and the technical assistance decline all responsibility.
- 8c Damage such as scratches, knocks or breakage of movable or dismountable units which were not notified to the manufacturer at the time of delivery are not covered by the guarantee.

## Important notice

This appliance has been made to be safe. Inadequate repairs can nonetheless compromise this safety. To avoid such problems and to prevent any eventual damage we advise you to have repairs carried out exclusively by qualified personnel. We advise you to have repairs or maintenance carried out by the retailer or the Elgroep Service and to request only original spare parts.



# TECHNICAL DATA

<b>RECESS DIMENSIONS</b>	Height	59,4 cm
	Width	56,0 cm
	Depth	55,0 cm
<b>OVEN CAVITY DIMENSIONS</b>	Height	32,5 cm
	Width	42,0 cm
	Depth	39,0 cm
	Volume	53 l



This appliance complies with the following E.E.C. Directives:

- 73/23 - 90/683 (Low Voltage Directive);
- 89/336 (Electromagnetical Compatibility Directive);
- 93/68 (General Directives) and subsequent modifications.

**Oven thermostat settings: from 50°C up to 250°C**

**Heating elements ratings**

Bottom heating element	1000 W
Top heating element	800 W
Full Oven (Top+Bottom)(1000 + 800)	1800 W
Grill heating elements simple	1750 W
double	2550 W
Fan Oven heating element	2000 W
Oven lamp	25 W
Convection fan	30 W
Cooling fan	25 W
Maximum power rating (230V - 50Hz)	2600 W
Voltage tension (50 Hz)	230 V

**MANUFACTURER:**

ELECTROLUX ZANUSSI  
ELETTRODOMESTICI S.p.A.  
Viale Bologna, 298  
47100 FORLÌ (Italie)

## TO THE ATTENTION OF THE INSTALLER

The following instructions are meant to a qualified technician, in order to allow him carry out the installation in compliance with the rules in force. The building-in and the electrical connection fo the appliance must be carried out by a qualified and authorized technician only.

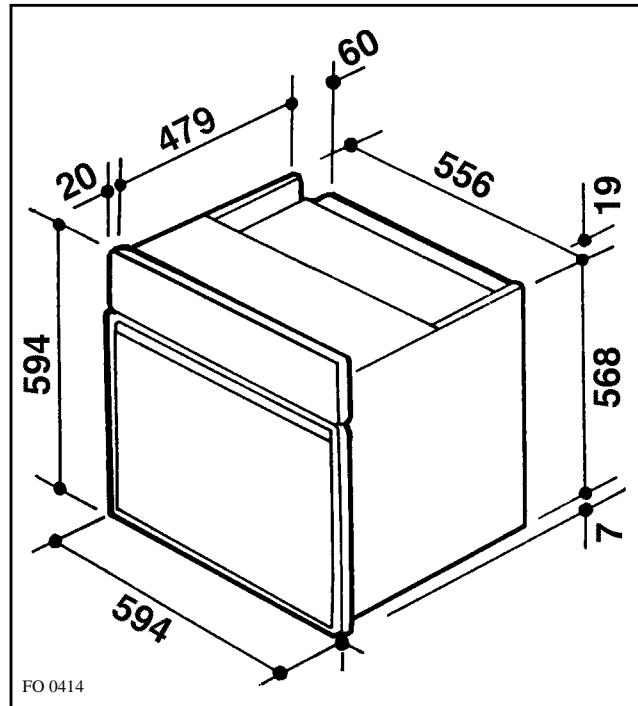
### BUILDING IN

It is important that the dimensions and materials of the surround or cabinet into which the oven will be built are correct and will withstand a temperature increase.

A correct installation will have to ensure a proper protection against contact with electric parts or merely functionally isolated parts.

All the units meant to ensure protection have to be fitted not to be taken away without using any tool.

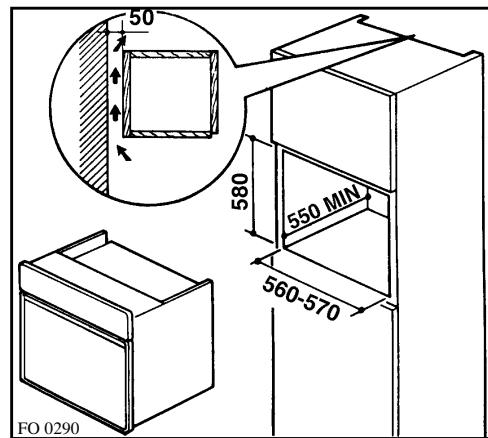
We recommed not to install the appliance near refrigerators or freezer, since the heat could affect the performance of these appliances.



Oven dimensions (Fig. 10)

## SECURING THE OVEN TO THE CABINET

Fit the appliance into the cabinet recess. Open the oven door and secure the oven to the kitchen cabinet with four wood screws, which fit the holes provided in the oven frame (**Fig.13**). When installing an electric plate hob over the oven, the hob's electrical connection and the oven's one have to be carried out separately, for security reasons and to let the oven be taken off the unit easier, if necessary.



In-Column Recess Dimensions (Fig. 11)

## ELECTRICAL CONNECTION

Before the appliance is connected:

- 1) check that the main fuse and the domestic installation can support the load;
- 2) check that the power supply is properly earthed in compliance with the current rules;
- 3) check the socket or the double pole switch used for the electrical connection can be easily reached with the appliance built in the furniture unit.

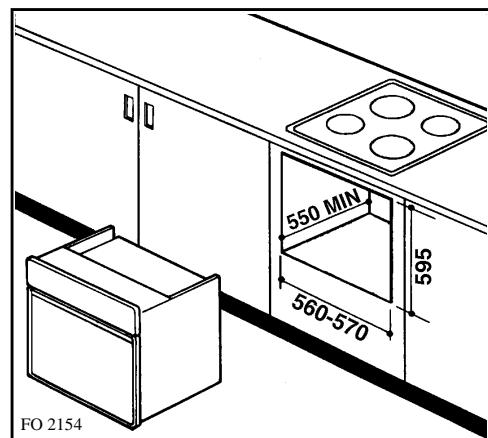
This appliance is supplied with a type H05 RR-F connection cable, section 3 x 1,5 mm<sup>2</sup>. A suitable plug, able to carry the load specified on the rating plate, must be fitted to the cable. This is a three-wired cable, with the earth wire marked yellow-green.

The plug has to be fitted in a proper socket.

If connecting the appliance directly to the electric system, a double pole switch must be installed between the appliance and the electricity supply, with a minimum gap of 3 mm. between the switch contacts and of a type suitable for the required load in compliance with the current rules. The earth wire must not be interrupted by the double switch pole.

The connection cable has to be placed in order that, in each part, it cannot reach a temperature 50 °C higher than the room temperature.

After the connection is carried out, test the heating elements for about 3 minutes.



Undertop Recess Dimensions (Fig. 12)

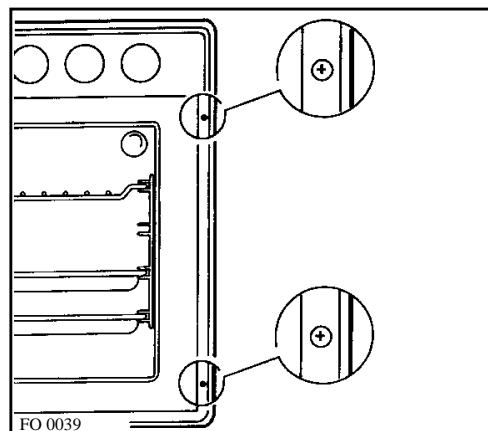


Fig. 13

**The manufacturer disclaims any responsibility should all the safety measures not be carried out.**

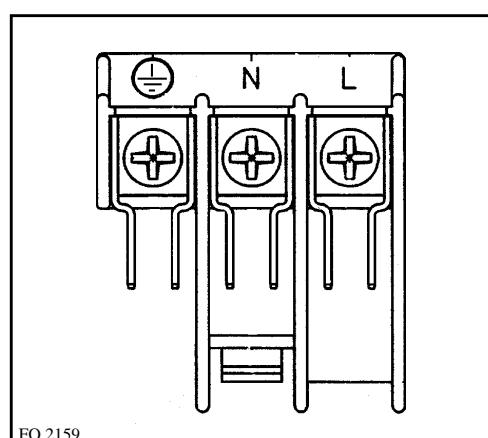


Fig. 14